

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	2 A	10 / 31 / 2018		Kentucky Fried Chicken 2	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint				10:30am	12:00pm	Guam Fast Foods, Inc.	
Investigation				SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180000895		Route 1 Marine Drive Lot 30 Blk 10	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Restaurant				8	472-8155	0	3
						No. of Repeat Risk Factor/Intervention Violations	N/A

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision											
1	OUT	Person in charge present, demonstrates knowledge, and performs duties			6						
Employee Health											
2	OUT	Management awareness; policy present			6						
3	OUT	Proper use of reporting, restriction & exclusion			6						
Good Hygienic Practices											
4	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6						
5	OUT	No discharge from eyes, nose, and mouth			6						
Preventing Contamination by Hands											
6	OUT	Hands clean and properly washed			6						
7	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6						
8	OUT	Adequate handwashing facilities supplied & accessible			6						
Approved Source											
9	OUT	Food obtained from approved source			6						
10	OUT	Food received at proper temperature			6						
11	OUT	Food in good condition, safe, and unadulterated			6						
12	OUT	Required records available: shellstock tags, parasite destruction			6						
Protection from Contamination											
13	OUT	Food separated and protected			6						
14	OUT	Food contact surfaces: cleaned & sanitized			6						
15	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6						
Potentially Hazardous Food (TCS Food)											
16	OUT	Proper cooking time and temperatures			6						
17	OUT	Proper reheating procedures for hot holding			6						
18	OUT	Proper cooling time and temperature			6						
19	OUT	Proper hot holding temperatures			6						
20	OUT	Proper cold holding temperatures			6						
21	OUT	Proper date marking and disposition			6						
Consumer Advisory											
22	OUT	Consumer Advisory provided for raw or undercooked foods			6						
Highly Susceptible Populations											
23	OUT	Pasteurized Foods used; prohibited foods not offered			6						
Chemical											
24	OUT	Food additives: approved and properly used			6						
25	OUT	Toxic substances properly identified, stored, used			6						
Conformance with Approved Procedures											
26	OUT	Compliance with variance, specialized process, and HACCP plan			6						

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water											
27		Pasteurized eggs used where required			1						
28		Water and Ice from approved source			2						
29		Variance obtained for specialized processing methods			1						
Food Temperature Control											
30		Proper cooling methods used; adequate equipment for temperature control			1						
31		Plant food properly cooked for hot holding			1						
32		Approved thawing methods used			1						
33		Thermometer provided and accurate			1						
Food Identification											
34		Food properly labeled; original container			1						
Prevention of Food Contamination											
35		Insects, rodents, and animals not present			2						
36		Contamination prevented during food preparation, storage & display			1						
37		Personal cleanliness			1						
38		Wiping cloths: properly used and stored			1						
39		Washing fruits and vegetables			1						
Proper Use of Utensils											
40		In-use utensils: properly stored			1						
41	X	Utensils, equipment and linens: properly stored, dried, handled			1						
42		Single-use/single-service articles: properly stored, used			1						
43		Gloves used properly			1						
Utensils, Equipment and Vending											
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1						
45		Warewashing facilities: installed, maintained, used; test strips			1						
46		Nonfood-contact surfaces clean			1						
Physical Facilities											
47		Hot & cold water available, adequate pressure			2						
48		Plumbing installed; proper backflow devices			2						
49		Sewage and wastewater properly disposed			2						
50		Toilet facilities: properly constructed, supplied, & cleaned			2						
51		Garbage/refuse properly disposed; facilities maintained			2						
52	X	Physical facilities installed, maintained, and clean			1						
53		Adequate ventilation and lighting; designated areas use			1						
Documents and Placards											
54		Sanitary Permit, Health Certificates valid and posted			NA						

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

Date: 10/31/2018

Follow-up (Mark one): YES NO

Follow-up Date: 11/30/2018

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ESTABLISHMENT NAME Kentucky Fried Chicken 2		LOCATION (Address) Route 1 Marine Drive Lot 30 Blk 10
INSPECTION DATE 10 / 31 / 2018	SANITARY PERMIT NO. 180000895	PERMIT HOLDER Guam Fast Foods, Inc.

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Chicken Thigh (cooked)/Fryer	209.5	Pot Pie / Stand up warmer	205.0
Chicken / Walk-in chiller	30.5	Chicken / Stand up warmer	144.0
Chicken / Walk-in chiller	31.5	Chicken wing (cooked) / Fryer	203.5
Chicken / Walk-in chiller	36.0	Red Rice / Reach-in chiller	147.5
Grilled Chicken / Table warmer	163.0		
BBQ Chicken / Table warmer	176.5		
Zinger Chicken / Shelf warmer	146.5		
Gravy / Table warmer	142.5		
Chicken / Shelf warmer	141.5		
Red Rice / Reach in warmer	148.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted. Previous inspection conducted on 8/3/12.	
	The following violations were observed:	
41	Knife improperly stored in between splash guard and wall. All utensils and equipment shall be properly stored to prevent cross-contamination.	11/30/18
52	Floor tiles near ware washing area in disrepair (cracked/missing). All physical facilities shall be maintained in good repair to prevent physical hazards and the accumulation of bacteria and standing water.	11/30/18
	Photos taken.	
	"A" placard # 02131 issued.	
	PIC briefed on the above.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established by the notice for corrections.

Person In Charge (Print and Sign)

Date:

10/31/2018

DEH Inspector (Print and Sign)

Date:

10/31/2018

1. J. L. V. 2. 12 PHO

J. GARCIA EPHO